

KIZEN

Instant Read Digital Meat Thermometer

Model Therm-W-Blu | ASIN B073KYTWGB



Illustrated user guide

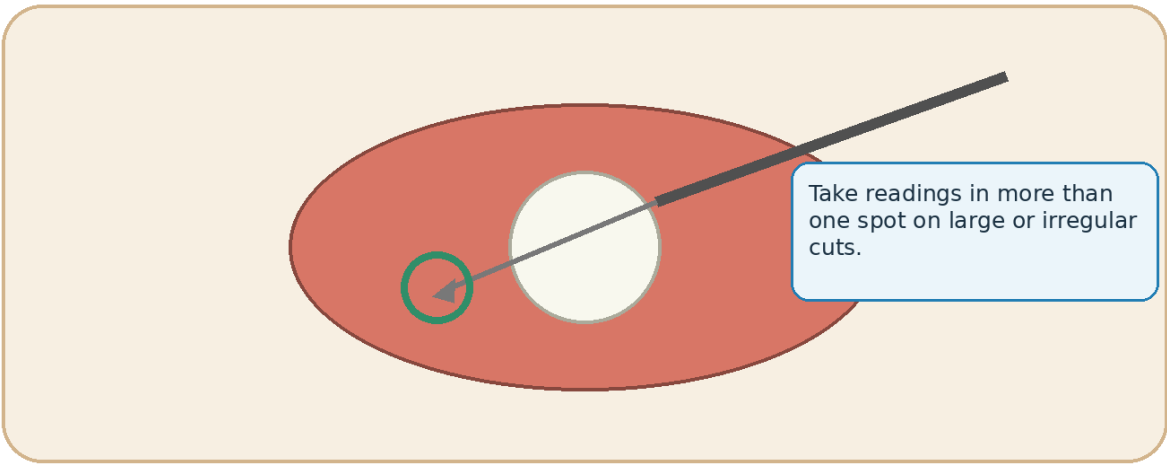
For cooking, grilling, baking, candy, liquids, and quick temperature checks

Important: This is an independently prepared illustrated guide for the KIZEN Therm-W-Blu. It does not replace the instruction sheet supplied with the product. The thermometer is for instant checks and should not be left in an oven or closed grill.

1. Quick start

1	Unfold the probe Opening the probe turns the thermometer on.
2	Insert into the food Place the tip in the thickest part, away from bone, fat pockets, and the pan.
3	Wait for a stable reading The product listing states readings can settle in about 2-3 seconds.
4	Remove and clean Take the thermometer out, wash or wipe the probe, and dry it.
5	Fold the probe Folding the probe turns the thermometer off. It also has an inactivity auto-off.

Where to place the probe



Insert the tip into the thickest part. Avoid bone, large pockets of fat, and the pan.

2. Controls and display

Controls at a glance



Button functions

- **°C/°F / CAL:** Press once to switch between Fahrenheit and Celsius. Press and hold for about 3 seconds to enter calibration mode.
- **HOLD / MAX / MIN:** Press to freeze the current reading. Further presses display the highest and lowest readings recorded during the current session.
- **Backlight:** Press the light-bulb button to illuminate the display in dim conditions.

The large printed temperature chart on the body is a quick reference. For food safety, use current USDA minimum internal temperatures rather than relying only on doneness labels printed on any thermometer.

3. Taking an accurate reading

Meat and poultry

- Insert the probe into the thickest part of the food.
- Avoid bone, gristle, large pockets of fat, and contact with the cooking surface.
- For thin foods such as burgers or chops, insert from the side so the sensing tip reaches the center.
- Check large or irregular pieces in more than one location.
- Remove the thermometer after the reading. Do not leave the plastic body in the oven, grill, smoker, or fryer.

Liquids, candy, and oil

- Keep the sensing tip immersed without touching the bottom or side of the pan.
- Stir liquids when practical, then measure in the center.
- Keep your hand and the thermometer body away from steam, splashes, and hot cookware.

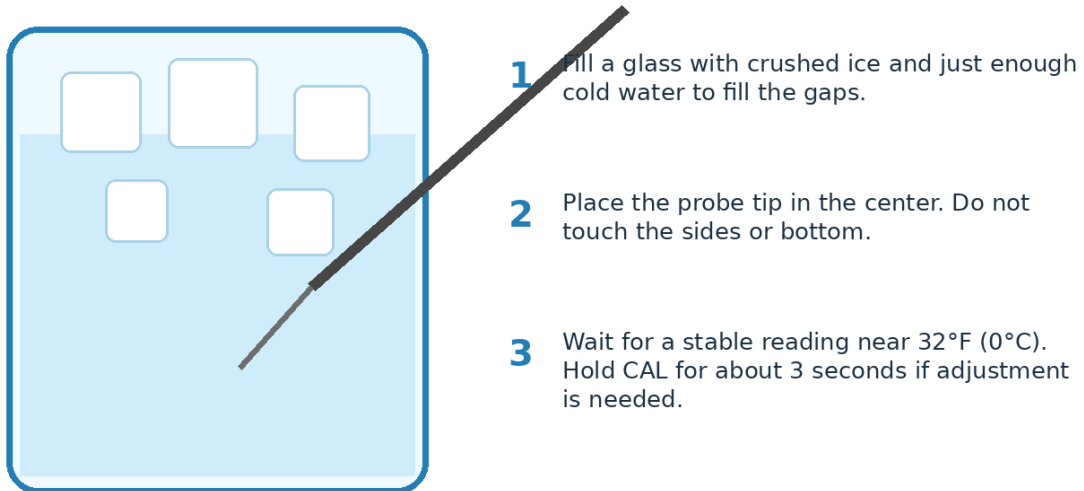


Fold the probe into the body for storage. The magnetic back can hold the thermometer on a suitable metal surface.

4. Checking and adjusting calibration

The thermometer is factory calibrated. Recheck it if readings seem consistently high or low, after a hard drop, or after a battery change.

Ice-water calibration check



Ice-water method

1. Fill a glass with crushed ice, then add cold water until the gaps are filled. Stir and let it stand briefly.
2. Place the probe tip in the center of the mixture without touching the glass.
3. Wait for the reading to stabilize. A properly prepared ice bath should be close to 32°F (0°C).
4. If adjustment is needed, press and hold the °C/°F / CAL button for about 3 seconds. Keep the probe in the ice bath until calibration completes.

If the reading remains far from 32°F (0°C), replace the battery and repeat the check. Stop using the thermometer if the display or probe is damaged.

5. USDA safe minimum internal temperatures

Measure temperature before removing food from the heat source. These are safety minimums, not doneness preferences.

Food	Minimum	Notes
Whole cuts of beef, pork, veal, and lamb	145°F / 63°C	Rest at least 3 minutes
Ground beef, pork, veal, and lamb	160°F / 71°C	No rest time required
All poultry, including ground poultry	165°F / 74°C	Check thickest areas
Fish and shellfish	145°F / 63°C	Or until flesh is opaque and separates easily
Egg dishes	160°F / 71°C	
Leftovers and casseroles	165°F / 74°C	

Food-safety guidance can change. Check the current USDA Safe Minimum Internal Temperature Chart when accuracy matters.

6. Cleaning, storage, and battery

Cleaning and storage



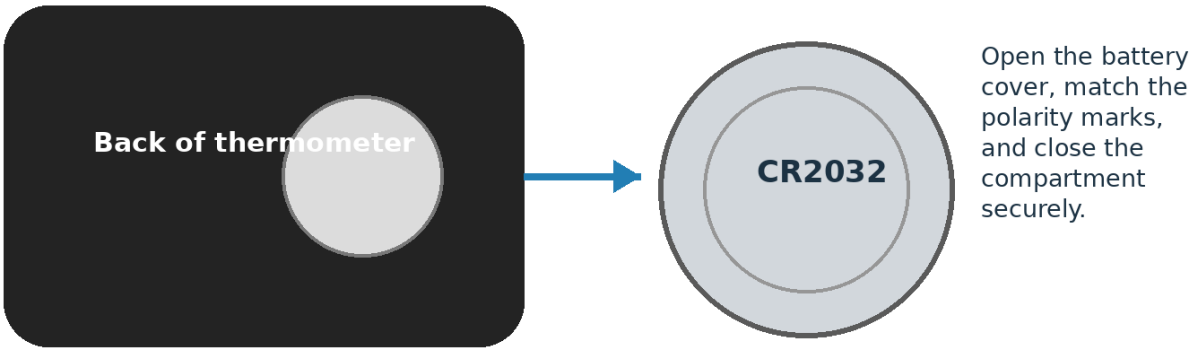
Do not leave the thermometer in an oven, closed grill, or dishwasher. Dry it before storage.

Cleaning

- Clean the probe after every use to reduce cross-contamination.
- The product is listed as IP67 waterproof and may be rinsed under running water.
- Use mild dish soap when needed, then rinse and dry completely.
- Do not soak the thermometer for an extended period and do not place it in a dishwasher.
- Do not use abrasive pads or harsh cleaners.

Battery

Battery replacement



Use the CR2032 battery type shown in the product documentation. Match the polarity marks in the compartment. Some packages may include a spare battery.

7. Troubleshooting

Problem	What to try
Display does not turn on	Unfold the probe fully. Check battery orientation and replace the CR2032 battery if needed.
Reading changes slowly	Insert the sensing tip farther into the food and wait for the number to stabilize.
Reading seems wrong	Move away from bone, fat, or the pan. Check another spot, then perform the ice-water check.
LLLL or HHHH appears	The temperature may be outside the measuring range, or the probe/sensor may have a fault. Test at room temperature and replace the battery.
Buttons do not respond	Fold and reopen the probe. If needed, remove the battery for about one minute, reinstall it, and try again.
Moisture appears inside the display	Stop using the thermometer. Remove the battery and allow it to dry fully. Do not use it if moisture or damage remains.

Safety reminders

- The stainless-steel probe tip is sharp. Fold it away when not in use.
- Do not use this thermometer to measure body temperature.
- Do not leave it in an oven, grill, smoker, fryer, or microwave during cooking.
- Keep coin-cell batteries away from children. A swallowed button battery is a medical emergency.
- Replace the thermometer if the probe is bent, loose, cracked, or otherwise damaged.

8. Product specifications

Model	Therm-W-Blu
ASIN	B073KYTWGB
Measurement range	-58°F to 572°F (-50°C to 300°C)
Typical response	About 2-3 seconds
Stated accuracy	±1°F
Display	Large backlit digital display
Functions	°C/°F, calibration, hold, max/min, backlight
Water resistance	IP67; rinseable, not dishwasher safe
Power	CR2032 coin-cell battery
Storage	Foldable probe, magnetic back, hanging loop

Sources used

- **KIZEN Amazon product listing, ASIN B073KYTWGB**
<https://www.amazon.com/digital-meat-thermometer-food-thermometer-cooking-thermometer-/dp/B073KYTWGB>
- **KIZEN Therm-W-Blu instruction manual summary**
<https://be.manuals.plus/asin/B073KYTWGB>
- **USDA FSIS Safe Minimum Internal Temperature Chart**
<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-temperature-chart>
- **USDA guidance on food thermometer placement and cleaning**
<https://www.usda.gov/about-usda/news/blog/cooking-meat-check-new-recommended-temperatures>

Prepared as an independent illustrated guide. Product features and packaging may change.